

MARY WISE

AMONG MY SOUVENIRS

One of our favorite fruit cakes is made by the following recipe. It has been given to you before but bears repeating because of its popularity.

This recipe makes 12 pounds of fruit cake. Halve the recipe if you so desire or make the full amount and bake it in small loaf pans. Fruit cakes which are as good as these make fine gifts for friends.

OUR BEST FRUIT CAKE

- 2 lbs. whole candied cherries
- 1 lb. candied pineapple, cut in wedges
- 4 cups coarsely broken walnut meats
- 3 1/2 cups blanched almonds, halved
- 4 cups broken pecan meats
- 2 lbs. white raisins
- 1/2 lb. citron, thinly sliced
- 1 cup cooking sherry or fruit juice
- 6 cups flour
- 1 tsp. each nutmeg, cinnamon, allspice and ground cloves
- 1 lb. butter or margarine
- 1 lb. brown sugar
- 12 eggs
- 1 cup light molasses

Put fruit and nuts in large bowl. Pour sherry or fruit juice over them and let stand over night.

Sift flour and spices. Cream butter and gradually cream in sugar. Add eggs, one at a time, beating after each addition. Add fruit and nut mixture.

Add flour mixture and molasses alternately. Note that there is no leavening agent called for. This is correct.

Put batter in oiled baking tins that have been lined with heavy waxed paper. Bake at 275 degrees until cake tests done. Baking time depends upon pan size used.

Small loaf pan—1 to 2 lbs. bake 1 1/2 to 2 hours

Large loaf pan—3 to 4 1/2 lbs. bake 2 to 3 hours

Small tube pan—about 5 lbs. bake 3 1/2 to 4 hours

Large tube pan—about 10 lbs. bake 4 1/2 to 5 hours

After cakes are baked and thoroughly cooled, store in air-tight containers. Drizzle with brandy or wine next day.

In a day or two, drizzle with more brandy. Do this several times, being careful not to add enough to make cake soggy.

Need a lift? Try honey. It gives quick energy, is pleasing to the taste and smells good, too.

JOLLY TIME

COSTS MORE!

POPS MORE!

YOU'LL WANT MORE!

POP CORN

Pacific Sole Highlights Autumn Meals

For those who enjoy a delicately sweet fish, English fillet of sole is a natural autumn fish entree.

Other fish featured are: smoked cod fillet, oysters, lobster, sea bass, Pacific cod, channel catfish and finnan haddie.

Although not a true sole, more than a dozen varieties of the flounder family are found in Pacific waters. For convenience, western fish dealers sell them as sole.

Prepared in a variety of ways, both fresh and frozen fillets are available year round. The three most popular varieties are Petrale, English and Dover.

Like most seafoods, sole becomes dry if cooked at too high a temperature. If using frozen fillets, cook while they are still partially frozen to conserve the natural juices.

Oil should be added to keep the sole from drying out since it is a lean fish.

BAKED SOLE

- 2 lbs. sole fillets, fresh or frozen
- 1 tsp. salt
- 1 tsp. Dash pepper
- 1 pkg. frozen asparagus spears
- 1 can (10 1/2-oz.) cream of celery soup
- 1 lbs. lemon juice
- 1 tsp. Worcestershire sauce
- 2 tbs. grated Parmesan cheese
- 2 tbs. toasted, slivered almonds

Partially thaw frozen fillets and skin if necessary. Sprinkle both sides with salt and pepper. Cook asparagus according to package directions; drain.

Place 3 or 4 asparagus spears on each piece of sole. Roll fish around asparagus and place in well greased baking dish. Combine celery soup, lemon juice and Worcestershire sauce.

Pour over fish rolls. Sprinkle with cheese and almonds. Bake at 350 degrees for 25 to 30 minutes or until fish flakes easily with fork.

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NAME _____

STREET _____

CITY _____ STATE _____

Gardena Fuchsia Branch To Install Monday Eve

Gardena Valley Branch of the California National Fuchsia Society will install new officers following a pot luck dinner on Monday evening, Nov. 11 at the Gardena Woman's Club. Mrs. Grace Hinkle and her coffee cup committee will be in charge of the dinner at 6:30 p.m. Each member and guest attending will bring a dish of food and his own table service.

Willard Schober will conduct the business meeting at which officers and chairmen will read their annual reports.

Using a garden setting to celebrate the 21st birthday of the branch, Joseph Taylor, past president, will install the new officers, who are Willard Schober, beginning his third term as president; Rose Docca, vice president; Elsa Stone, who begins her seventh year as secretary; Ann Williams, in her third term as

treasurer; Florence Schober, third term as state representative; and Florence Cupples, state alternate.

Leonard Hinkle will show slides of his trip with a caravan of 75 trailers touring the southwest states.

Elsa Stone will conduct the plant sale and Florence Schober will report on the state board meeting.

Chairwomen appointed are Mmes. Ledda Early, membership; Ethyal Ver Steeg, registrar; Constance Corinne, sunshine; Alva Post, ways and means; Grace Hinkle, refreshments; Corinne Vickers, hostess; Addie Myerby, press; Elsa Stone, plants; and Mr. Oliver Stone, host.

Grace Hinkle will be presented with a birthday plant. Several door prizes will be awarded.

Calendar For Month Announced

St. Philomena Women's Council met recently to approve the following schedule for November.

On Nov. 10, the St. Genevieve Guild will serve coffee and doughnuts after all masses. Mmes. Mike Brunelli and Nathan Mudge are in charge.

A social evening has been planned for Nov. 14 in the school hall at 8 p.m. The St. Mary's Guild will be in charge with Mmes. Charles Davis and Walter Glowac presiding.

Outstanding social event on the council's yearly calendar, the "Portraits of Elegance" Fashion Show will be held Nov. 20 at noon at the Cockatoo Inn.

Second social meeting for the month is slated for Nov. 21 at 8 p.m. at the hall with the St. Francis Guild as hostess. Supervising will be Mmes. Ronald Davis and Santo Roberto.

The general council meeting will be held at the school hall on Nov. 25 at 8 p.m.

Mrs. Mike Marinovich, president, announced that St. Joan's Guild will be in charge of the altar duties for the month under the direction of Mmes. Allan Molgaard and Peter Verkerke.

A Farewell Luncheon

Mrs. Gene Vallandigam, who with her family, is moving from Torrance to Orange, was complimented at a farewell luncheon on Monday attended by her neighbors on Kenya Drive.

The party was given by Mmes Robert Tolson, Nancy Fales and Beverly Mathews at the Fales home.

The group presented Mrs. Vallandigam with two plants for her new home.

Others attending the farewell party with the hostesses and honoree were Mmes. Pat Landis, Shirley Staff and Merle Patterson.

Auxiliary Board Will Meet Sunday

Board members of Little Company of Mary Hospital Women's Auxiliary will meet in the hospital library conference room on Sunday, Nov. 10, at 2 p.m.

On Tuesday, Nov. 12, at 8 p.m., the members of the auxiliary will hold their regular meeting in the hospital cafeteria.

Mrs. Clarence Van Lingen, president of the auxiliary, will conduct the meeting. On the agenda will be a report given on the results of the "Day at the Harness Races," nominations of new officers and plans for the annual Christmas party for members of the auxiliary and their guests.

Senior Ramblers Meet Friday Noon

Rosecrans Senior Ramblers will meet tomorrow at noon in the picnic area of Freeman Park, 2100 W. 124th Place. Each member will bring a sack lunch. Coffee will be served.

A bus trip to Las Vegas has been planned for Nov. 14. Reservations, which must be in by Nov. 8, are being taken by Mrs. Elsa Stone, P.O. Box 492, Torrance. A bazaar has also been scheduled for Nov. 29. Guests are always welcome.

Preferential Tea For Beta Sigma Phi Pledges

New pledges to Beta Sigma Phi were welcomed into this international sorority at the Preferential Tea held Sunday at the home of Mrs. Andrew Foster, Jr., past president. The new members were welcomed by Mrs. Bert Whited, president of the South Bay Area Council.

As each guest arrived she was presented a yellow corsage by the hostess and Mrs. Milton Ventress, vice president.

In a setting of bronze, gold and yellow which complemented the silver tea service, guests enjoyed refreshments during the afternoon.

Assisting Mrs. Whited was Mrs. Charles Mel-lodge, sponsor of the council.

Special guests were Mrs. Ronald Ball and Miss Pat McGovern, president of the Compton City Council and advisor for Alpha Alpha Omega.

Pledges honored were Linda Ory, Harriette Richards, Dee Spring, Pauline Dales, Margie Shulsinger, Sheila Bauer, Betty Heaton, Mary Larson and Darlene Murray.

Members attending were Mmes. Al Hagel, Jack Cronander, Tom Hayton, Norman McLeod, Bert Whited, Sig Erickson, Edgar Curtis, Raymond Slick, Joe Zoller, Lee Von Idesteain, John Wise.

Others were Mmes. S. a m Dominguez, Gene Olson, Robert Marble, Harry Vannatta,

Mort Jones, Les Mayfield, Don Dawson, Harry Clagett, Doyle Davidson, Kenneth Goode, Delbert Uleh, Henry Spaeth, Lindy Bush, Tommy Cleavor, Andrew Foster and Milton Ventress.

Alums Will Hear Florist

South Bay Alumnae of Delta Gamma will meet for a salad luncheon on Nov. 12 at the home of Mrs. Robert Athey of Via La Selva, Palos Verdes Estates.

A social hour at 11:30 will be followed by the luncheon. Gary Edwards of the Frontier Florists in Rolling Hills will be the guest speaker. He will give demonstrations on floral arranging and seasonal decorations. A floral arrangement will be given as a door prize.

The Alumnae held the October bridge meeting at the home of Mrs. C. M. Copeland in San Pedro. High score was held by Mrs. A. R. Hummel and second by Mrs. Robert Simpson.

Breakfast Guests

Mrs. Ervin Moudy entertained at breakfast Wednesday morning at her home, 3201 W. 179th St. Her guests were Mmes. Frank Ford, Mrs. Harry Robison and Mrs. Roy Apsey.

Edison Holiday Cooking School Today and Friday

'Tis the season to be jolly—for the hostess, too. "Holiday for the Hostess," a cooking school, today and tomorrow, Nov. 7, and 8, at 10:30 a.m., will be presented by the Torrance Recreation Department in cooperation with the Southern California Edison Co.

Home Economist Barbara Duffey, will show how appliances can be used to make

the homemaker's life easier and the season jollier. A cook book of ideas for the holidays will be distributed. The program will be identical on the two days.

"Holiday for the Hostess," which is open to the public without charge, will be held at the Torrance Recreation Center, 3341 Torrance Blvd.

Loehrs Honored

Celebrating at dinner recently at Marineland Restaurant in Palos Verdes were Mr. and Mrs. Harry G. Loehr of Hollywood Riviera. They were honored on their 27th wedding anniversary with a party given by Mr. and Mrs. Gary Meisner of Inglewood.

Lanes Hosts

Mr. and Mrs. George Lane, well known in Torrance business circles and owners of the Dominguez Gold Course, entertained with a dinner party recently to celebrate his recent return from Scotland where he competed in an amateur golf tournament.

Bringing Up Baby.



HINTS COLLECTED BY MRS. DAN GERBER, MOTHER OF 5

A nice doctor I know told me recently: "Of course baby care is a serious business but sometimes mothers take it too seriously. As a consequence, they often develop a kind of grim tenseness which is easily transmitted to a baby and the baby may develop a corresponding tenseness. The mothers who laugh with their babies, and at themselves occasionally, are the most successful ones."

Points to remember: Grim determination to see that baby "licks the platter clean" may turn a naturally eager eater into a mealtime rebel. Food served with a smile usually gets a good reception.

There'll be baby-smiles to spare when the menu features a Gerber Strained or Junior High Meat Dinner. For these hearty dishes have 3 times as much succulent meat as regular combination dinners. Add to this extra meat, garden-good vegetables and subtle seasoning and you have "casserole dishes"

with exceptional flavor character. P. S. Apart from the eating pleasure your baby will have, Gerber High Meat Dinners provide a good source of protein... the mighty "helping hand" of growth.

Super Super Plan (a la Gerber)*
Veal High Meat Dinner
Squash or Sweet Potatoes
Chocolate Custard Pudding
Formula or Milk

* All the above in both strained and junior versions.

Strengthening influences. Overall buttons will stay put longer if you sew them on with elastic thread. Sweater buttons will be more secure if you reinforce thread at center of buttons with clear nail polish.

Start to finish. Don't forget that baby cereals provide special nutritional benefits right through the toddler stage. Gerber Cereals contain a special kind of iron to help build good red blood—calcium for strong bones and teeth—important B-vitamins which aid appetite and growth. Gerber Baby Foods, Box 72, Fremont, Michigan.

Entertains For Visitor

Mrs. M. A. Bauman entertained at a luncheon at her Palos Verdes home last Wednesday, honoring her houseguest, Mrs. Mona Goodheart of Honolulu, who is spending a month in the States. Mrs. Goodheart has lived in the islands for the past 16 years and is manager of the Edgewater Hotel in Honolulu.

Guests attending the luncheon were Mmes. Bonnie McCoy, H. L. Mitchell, John Melville, John Dow of Van Nuys; and Richard Oswald of Naples.

Mrs. Goodheart is now in San Francisco where she will visit her son, a medical student at Stanford University.

Literature Group Will Meet Nov. 25

Literature section of the Torrance Woman's Club will meet Nov. 25 at 10 a.m. at the home of Mrs. C. A. Perkins, 26239 Governor Ave., Harbor City. Any club member wishing to join this group is asked to call Mrs. W. L. Norman.

The general council meeting will be held at the school hall on Nov. 25 at 8 p.m.

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SPECIAL!

TUESDAY THRU THURSDAY

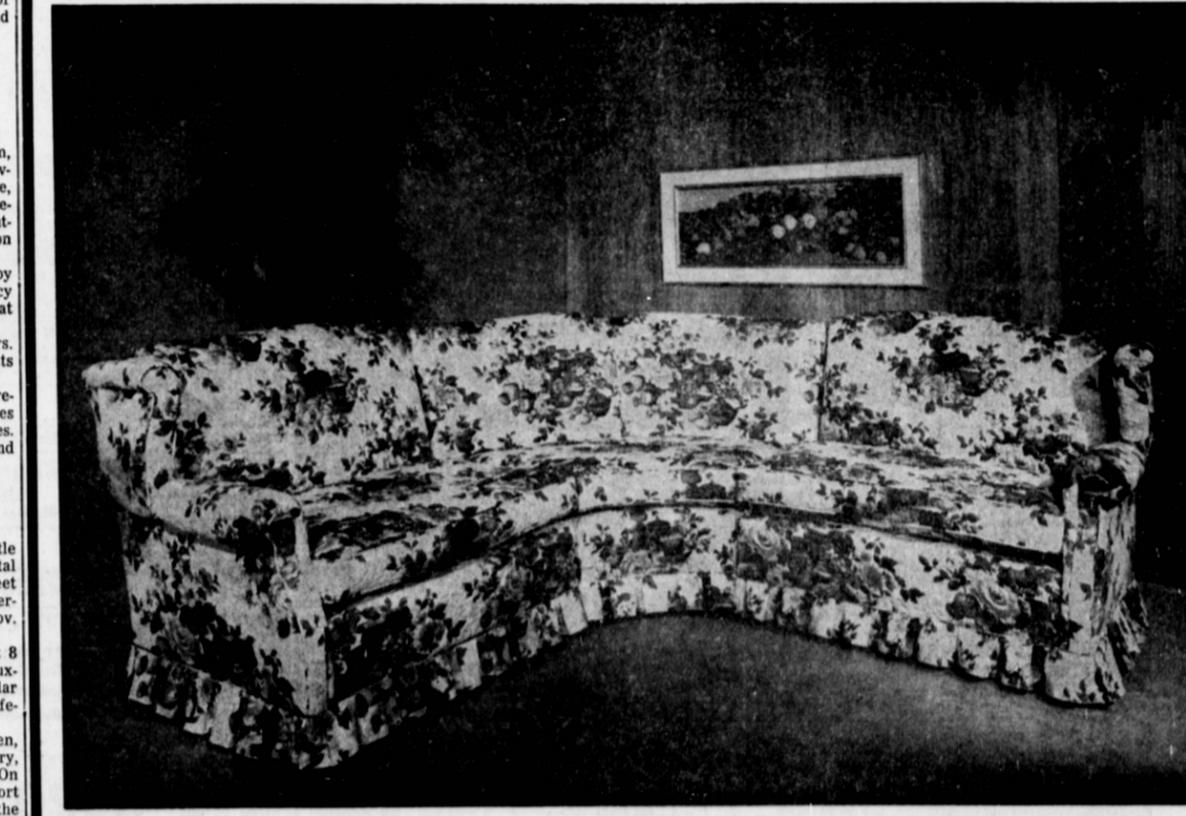
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MUSIC DEPRECIATION NIGHT! SATURDAY, NOVEMBER 9, AT 8:30 P.M.

Bring your own instruments . . . kazoos, bagpipes, banjos, or whatever. Prizes will be awarded for the most unusual instrument and the best performance! Along with Gary, KMPC's newest personality . . . HARDWICK . . . will be there to greet you.

For further details, listen to Gary Owens, Inc. between 9:05 and midnight on KMPC/710, presented by SHAKEY'S!